

Method of Improving the Quality of Taste of Natural Sweetener

Abstract of the Disclosure

The present invention is a method of improving the quality of taste of a sweetener such as stevioside comprising the steps of (a) providing a predetermined aqueous solution of Stevioside; (b) adding a predetermined substrate with a predetermined dextrose equivalent (D.E.) (c) mixing the aqueous solution of stevioside and substrate; (d) adding a predetermined transferase in a predetermined quantity to form a reacting solution; and (e) allowing the reacting solution to react for a predetermined reaction time under a predetermined controlled temperature to form a resulting product. Taking consideration of the production cost and percentage yield of the product, a predetermined set of reaction conditions are selected such that the percentage yield of 60-86% is achieved and the qualities of the taste of the sweetener such as the quality of sweetness, the pleasantness, the after-taste, the similarity to sucrose are improved.